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UNITED STATES DEPARTMENT OF AGRICULTURE Bureau of Animal Industry Animal Nutrition Division

PHYSICAL AND CHEMICAL COMPOSITION OF CHICKENS AND TURKEYS Compiled from various sources by H. M. Harshaw

Physical composition of chickens and turkeys								
			Chickens	Turkeys				
Ratio of -	rem	Males	Females	Capons		Females		
		Percent	Percent	Percent	Percent	Percent		
Dressed weight 1/	Average	88.5	89.5	89.0	89.8	89.9		
to live weight	Range	85.6-91.7	88.5-92.0	87.8-91.9	87.4-91.3	87.8-91.8		
CO TIAE METERI	Transo	0).0)						
Decree in a finish of	Average	79.1	80.8	81.2	86.5	86.4		
Drawn weight 2/		76.3-83.7	77.5-82.4	77.9-83.7	85.1-87.9	85.2-88.2		
to dressed weight	Range	10.7505.1	11.7-02.	11.7 93.1				
The state of the s	to the state of the				19.6	19.8		
Breast muscle to	Average	12.6		· = = =	19.0	19.0		
dressed weight					P			
				,	30.0	18.7		
Leg muscle to	Average	19.4	wa 100 ma		19.2	10.1		
dressed weight	e i sales see		to the first term of the control of	'				
		100				-66		
Remaining edible 3/	Average	24.4			24.7	26.6		
to dressed weight								
			•					
Skin to dressed	Average	6.9		* : ===	6.4	7.2		
weight				ent a situation of				
7 (V)	Jan.			198				
Fatty tissue to	Average	3.5			4.8	7.0		
dressed weight	11.100							
The first terms of the first ter								
Muscle other than	,	· · ·						
breast and leg muscle	Average	4.6			6.1	6.3		
to dressed weight			1					
Edible organs to	Average	4.5	400 600 500		3.4	3.6		
dressed weight								
7		2						
Total edible to.	Average	56.8	59.7	61.0	63.9	65.0		
dressed weight	Range	50.9-63.9	51.2-64.2	155.9-67.5	62.5-64.7	63.9-66.8		
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Dressed weight is the weight of the carcass after bleeding and picking.

NOTE: The figures given for percent of dressed and drawn weight are averages for birds of various weights. Mature, well-fleshed, or very fat birds would have dressed and drawn weights near the top of the given ranges and thin, immature, or unfattened birds near the bottom. The percent of total edible portion would be near the top of the given ranges in the case of mature, well-fleshed, and very fat birds and toward the bottom in young, unfattened ones.

Drawn weight is the weight of the carcass after removal of the head, shanks, feet, and inedible organs:

^{3/} The remaining edible portion is the entire edible portion (including organs) other than the breast and leg muscle.

Chemical composition of edible portions of chickens and turkeys

Breast muscle									
Kind of fowl, Protein	Fat	Ash	Water						
Percent	Percent	Percent	Percent						
Chickens, male 23.5	1.12	1.11	74.6						
Turkeys, male 24.6	1.03	1.16	73.4						
Turkeys, female 24.8	1.12	1.20	73.1						
	muscle								
Chickens, male 20.1	4.39	1.05	74.5						
Turkeys, male 20.7	4.00	1.06	73.7						
Turkeys, female 20.7	4.77	1.05	73.2						
	edible portic								
Chickens, male 17.3	24.1	79	57.6						
Turkeys, male 16.3	33.6	.70	49.6						
Turkeys, female 13.9	41.4	.65	43.6						
	dible portion								
Chickens, male 19.9	, 10.9	97	68.3						
Chickens, female 19.3	11.9	1.09	65.8						
Capons 18.7	11.9	1.03	66.2						
Turkeys, male 20.6	12.7	1.00	65.8						
Turkeys, female 19.4	17.9	.95	61.8						
Mineral content of flesh of chickens and turkeys									

Miner	al content	of flesh of	chickens and	turkeys		
Kind of fowl	Sodium	Potassium	Magnesium	Calcium	Iron	
Chickens Turkeys	Percent 0.091 .130	Percent 0.401 .367	Percent 0.0288 .0282	Percent 0.0119 .0383	Percent 0.0047 .0038	
	·		1			- 4

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Kind of fowl	Phosphorus	Sulfur		Chlorine	:	Iodine	: Manganese
Chickens	Percent 0.266	Percent 0.303	:	Percent 0.074		Percent 0.00015	Percent O
Turkeys	.320	.234		.123		.00012	.00005

Vitamin content per gram of fresh chicken tissues									
	Thiamin	Riboflavin		Pantothe	bic acid				
	Aver- Range	Aver-	Range	Aver-	Range	Aver- age	Range		
	Mcg Mcg	Mcg	Mcg	. Mcg		Mcg	Mcg		
Leg muscle Breast muscle				7.0		40	400 to 100		
Liver				57.8		280			
Heart	2.2	11.4	4.3-18.4	: 43.6		80			
Gizzard	to see to be no see		1.3-4.1			17			

Except in the case of ascorbic acid, the vitamin content of chicken tissues is dependent on the vitamin content of the diet of the birds.

Vitamins A and D have been reported present in the skin, fat, flesh, and liver of chickens, but quantitative determinations have not been reported. Chicken livers are known to be especially high in their content of vitamins A and D. Chicken liver has been reported to contain 79 and heart 41 micrograms of niacin per gram of fresh tissue.

A microgram, (Mcg), is one millionth of a gram.